

Bread and Butter Pickles IV

Joy DeRock

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 quart sliced cucumbers
1 cup brown sugar
1 teaspoon mustard seed
1 teaspoon celery seed
1 teaspoon turmeric
few cloves
1 large onion
1 large green pepper*

Place the cucumbers in a bowl with water. Sprinkle the sliced cucumbers with salt. Let stand for two hours.

Drain and rinse the cucumbers quickly.

Add the brown sugar, mustard seed, celery seed, turmeric and a few cloves.

Slice the onion and green pepper very thin and add to the mixture.

Cover with vinegar and cook for 5 minutes.

Per Serving (excluding unknown items): 715 Calories; 3g Fat (3.4% calories from fat); 7g Protein; 175g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 76mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 5 Vegetable; 1/2 Fat; 9 1/2 Other Carbohydrates.